

KOSTA BROWNE 2023 THORN RIDGE RANCH PINOT NOIR

A RUSTIC SOUL

Thorn Ridge Ranch, a crown jewel of our Sonoma Coast wines, embodies the pinnacle of complexity within our portfolio. Dry-farmed on hillsides that attract cooling sea air and fog, this vineyard produces a wine of exceptional structure and aging potential. The 2023 vintage offers a particularly focused expression of site, illuminating its quiet allure.

Fermented in a blend of stainless steel and concrete, this Pinot Noir is defined by aromatic purity and a seamless texture. On the nose, coastal blackberry, dried rose petal, and orange peel are layered with a subtle earthy undertone. On the palate, layers of savory spice and red apple peel lead to a focused, rustic finish.

TASTING NOTES

AROMA Coastal blackberry and orange peel are layered with dried rose petal and an earthy, savory edge.

PALATE Savory spice and red apple peel unfold with clarity, carrying through to a focused, structured finish.

TECHNICAL DETAILS

FERMENTATION 56% stainless steel, 44% concrete

ÉLEVAGE 33% new French oak for 15 months, then 100% of the blend was aged for 1 month in stainless steel.

ALCOHOL 14.3% **pH** 3.7 **TA** 5.24 g/L

VINEYARD DETAILS

VINEYARD Thorn Ridge Ranch, Sonoma Coast AVA

CLONES 667, Swan, 115

SOIL Goldridge loam, Steinbeck loam



38%
concrete



33% new
French oak



14.3%
ABV

